

## **Welcome to the Uva Nestum restaurant – enoteca**

Our food philosophy embraces farm-to-table dishes and food perfectly suited to the seasonal palate. To layer locally produced flavor into every bite, we source produce, meat, dairy and other ingredients almost exclusively from our own farm as well as the best area growers. We also work with selected suppliers and Bulgaria's most reputable companies in hospitality industry to fulfill the diverse culinary preferences of our Guests and ensure exceptional quality in every dish.

There is something in our menus for all of us, from light and healthy delicacies through to irresistibly rich and indulging gourmet treats. Inspired by international as well as local cuisine, Restaurant Uva Nestum serves up classic dishes from all over the world and, moreover, offers a tempting selection of area culinary delights. We are really delighted to introduce you to the amazing variety of flavours, cooking styles and techniques in the Rhodopes and the region of Nevrokop's traditional cuisine, resulting from the love of good food and centuries-old culinary traditions.

In our view, eating well means enjoying foods in their most natural state. Since we appreciate real food and its exciting range of natural aromas and flavours, we craft our menu options with care and diligence, laying great emphasis on freshness and quality of ingredients and giving due regard to the purity and the natural quality of every product. When dining is backed by quality and balance, the pleasure of food we believe turns any meal into a harmonious experience, keeping us healthy and fueled up for the challenge ahead.

## SALADS

<p><b>Green Salad Mix</b>  Микс зелени салати  (Fresh green salads with blue cheese, roasted walnuts and dried fruit, served with special dressing)</p>	<p><b>290 g</b></p>	<p><b>EUR 7.90</b>  <b>BGN 15.45</b></p>	<p><b>Countryside Salad</b>  Селска салата  (Tomatoes, cucumbers, grilled peppers, onion, a piece of cheese, olives, oregano)</p>	<p><b>400 g</b></p>	<p><b>EUR 6.90</b>  <b>BGN 13.50</b></p>
<p><b>Green Salad Mix with Burrata</b>  Микс зелени салати с Бурата  (Fresh green salads with Burrata cheese, cherry tomatoes and pine nuts, flavoured with balsamic reduction and lemon &amp; mustard dressing)</p>	<p><b>350 g</b></p>	<p><b>EUR 8.00</b>  <b>BGN 15.65</b></p>	<p><b>Caesar Salad with Crispy Prawns</b>  Салата Цезар с хрупкави скариди  (Iceberg salad with appetizing crispy prawns, crunchy croutons and Grana Padano cheese, flavored with the classic Caesar salad dressing with anchovies)</p>	<p><b>300 g</b></p>	<p><b>EUR 8.50</b>  <b>BGN 16.62</b></p>
<p><b>Caprese</b>  Капрезе  (Tomatoes, Mozzarella and home-made pesto, prepared from extra virgin olive oil, walnuts, basil and garlic)</p>	<p><b>400 g</b></p>	<p><b>EUR 8.00</b>  <b>BGN 15.65</b></p>	<p><b>Iceberg Lettuce with Rocket</b>  Айсберг с рукола  (Iceberg lettuce, rocket, cherry tomatoes, pine nuts, Grana Padano cheese)</p>	<p><b>290 g</b></p>	<p><b>EUR 7.90</b>  <b>BGN 15.45</b></p>
<p><b>Chef's Special Salad (for two)</b>  Салата "На Готвача"  (Iceberg lettuce, tomatoes, cucumbers, eggplant, grilled peppers, beetroot, Grana Panano cheese, walnuts and balsamic dressing)</p>	<p><b>300 g</b></p>	<p><b>EUR 7.50</b>  <b>BGN 14.67</b></p>	<p><b>Green salad with cucumbers</b>  Зелена салата с краставици  (Crisp lettuce with cucumbers, spring onions and hard-boiled egg, dressed with extra virgin olive oil and vinegar)</p>	<p><b>260 g</b></p>	<p><b>EUR 6.90</b>  <b>BGN 13.50</b></p>
<p><b>Beluga Lentils with Shrimp</b>  Леща Белуга със скариди  (Beluga lentils, roasted pepper, fresh green salad mix, cherry tomatoes and shrimps)</p>	<p><b>300 g</b></p>	<p><b>EUR 8.50</b>  <b>BGN 16.62</b></p>			

## STARTERS

<b>A Plate of Bulgarian Cheeses</b> Плато български сирена	200 g	EUR 10.00 BGN 19.56	<b>Smoked Salmon with Capers</b> Пушена съомга с каперси (Finely sliced smoked salmon, sprinkled with capers and paired with toasted rolls, parsley butter and lemon)	120 g	EUR 9.90 BGN 19.36
<b>A Plate of Foreign Cheeses</b> Плато вносни сирена	200 g	EUR 11.90 BGN 23.27			
<b>Hot Plate-Grilled Halloumi Cheese</b> Халуми на плоча (Tasteful Cypriot Halloumi cheese grilled on a hot plate and served with grilled tomatoes)	250 g	EUR 7.50 BGN 14.67	<b>Grilled Foie Gras</b> Печен гъши дроб (Appetizing grilled foie gras, offered on a canapé of caramelized apple from our farm)	240 g	EUR 20.50 BGN 40.09
<b>Halloumi with Homemade Jam</b> Халуми с домашно сладко (Cypriot Halloumi cheese cooked on a hot plate and served with crispy bruschetta with sea salt, homemade jam and chili peppers)	220 g	EUR 7.50 BGN 14.67	<b>Veal Tongue in Butter</b> Телешки език в масло (Fresh veal tongue, cooked in butter and seasoned with a pinch of dill)	200 g	EUR 9.90 BGN 19.36
<b>Buyurdi</b> Буюрди (Finely chopped tomatoes and peppers, browned with three kinds of cheese and seasoned with parsley and oregano)	300 g	EUR 7.90 BGN 15.45	<b>Risotto with Vegetables - fast offer</b> Зеленчуково ризото (Flavourful risotto with Arborio rice, nut milk, meadow mushrooms, carrots, cherry tomatoes, courgettes and parsley)	300 g	EUR 7.50 BGN 14.67
<b>Roasted peppers in tomato sauce</b> Печени чушки в доматен сос	250 g	EUR 6.90 BGN 13.50	<b>French Fries</b> Пържени картофи (Served with homemade mayonnaise)	300 g	EUR 4.50 BGN 8.80
<b>Grilled Aubergine and Peppers Browned with Mozzarella</b> Патладжан и чушки с моцарела (Freshly grilled aubergine and peppers, browned with mozzarella)	300 g	EUR 7.90 BGN 15.45	<b>French Fries with cheese</b> Пържени картофи със сирене	300 g	EUR 5.50 BGN 10.76

## LOCAL FOOD SPECIALITIES

### Chopped Meat Sudzhuk

КЪЛЦАН СУДЖУК

(Home-made farmhouse sausage from selected pork and beef, prepared on the old village of Ilinden's recipe and served with homemade BBQ sauce, French fries and mixed greens)

 <b>mainly from pork</b>	<b>300 g</b>	<b>EUR 10.50</b> <b>BGN 20.54</b>
 <b>mainly from beef flavoured with leek onion</b>	<b>300 g</b>	<b>EUR 10.50</b> <b>BGN 20.54</b>

### Homemade Beefsteak

Телешки бифтек

(From mainly chopped veal (80%) and pork (20%), paired with cheddar and fried egg, served with homemade BBQ and Hollandaise sauces, French fries and mixed greens)

**400 g**  
**EUR 10.90**  
**BGN 21.32**

### Nevrokop-Style Roll-Up

Неврокопско вретено

(An enriched version of traditional dish, this delightful Nevrokop-Style Roll-Up is made with succulent pork loin, stuffed with Kashkaval cheese, meadow mushrooms and bacon, gently cooked until just tender, topped with light butter sauce and paired with homemade mashed potatoes)

**400 g**  
**EUR 12.50**  
**BGN 24.45**

### Homemade Meatballs

Домашни кюфтета

(Tempting meatballs, made in-house with finely chopped pork and veal and served with homemade BBQ sauce, mixed greens and french fries)

**300 g**  
**EUR 9.00**  
**BGN 17.60**

## SOUPS

### Soup of the Day

Супа на деня

(Please, ask the waiter about our soup specialty for that day)

**350ml**  
**EUR 4.90**  
**BGN 9.58**

## KIDS MENU

### Cucumber Salad

Салата от краставици

**200 g**  
**EUR 4.50**  
**BGN 8.80**

### Spaghetti with homemade tomato sauce

Спагети с доматиен сос

**250 g**  
**EUR 6.90**  
**BGN 13.50**

### Ham & Cheese Sandwich

Сандвич с шунка и кашкавал  
(Served with fresh cucumbers)

**2 pcs.**  
**EUR 6.90**  
**BGN 13.50**

### Chicken Nuggets

Филенца с корнфлейкс  
(Tender chicken chops, coated with cornflakes and served with yoghurt sauce)

**200 g**  
**EUR 8.50**  
**BGN 16.62**

### Chicken Fillet

Пилешко филе

(Served with homemade mashed potatoes)

**250 g**  
**EUR 8.00**  
**BGN 15.65**

## UVA NESTUM SPECIALITIES

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<b>Chicken Benedict</b> Пиле Бенедикт (Chicken breast meat, prepared with egg from our farm and bacon, served over a canapé of freshly baked bread and Hollandaise sauce)	<b>350 g</b>	<b>EUR 11.50</b> <b>BGN 22.49</b>	<b>Chicken Caprese</b> Пиле Капрезе (Chicken breast meat grilled with tomato and mozzarella cheese, served on a canapé of fresh basil tagliatelle)	<b>350 g</b>	<b>EUR 11.50</b> <b>BGN 22.49</b>
<b>Magret de Canard</b> Патешко магре (Browned on the traditional French recipe duck magret, offered with homemade jam and served with French fries with rocket)	<b>250 g</b>	<b>EUR 14.90</b> <b>BGN 29.14</b>	<b>Veal Scallops</b> Телешки медальони (A gourmet treat, boasting veal tenderloin scallops on a canapé of celery root purée, deliciously infused with butter sauce and in-house dried tomatoes)	<b>350 g</b>	<b>EUR 18.50</b> <b>BGN 36.18</b>
<b>Rumpsteak with Fried Onion</b> Рамстек с пържен лук (Rumpsteak, offered with freshly fried onion slices and Demi-glace sauce)	<b>230 g</b>	<b>EUR 19.50</b> <b>BGN 38.14</b>	<b>Veal Steak with Ceps</b> Телешки стек с манатарка (Succulent veal steak, offered with cep sauce)	<b>260 g</b>	<b>EUR 19.50</b> <b>BGN 38.14</b>
<b>Pepper Steak</b> Пепър стек (Steak from young veal, offered with potatoes purée, Demi-glace sauce and pepper mélange)	<b>280 g</b>	<b>EUR 18.50</b> <b>BGN 36.18</b>			

## PASTA & RISOTTO

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<b>Tagliatelle with Prawns</b> Талиатели със скариди (Tagliatelle with fresh prawns, stewed in butter and white wine, flavoured with aromatic sauce with tomato, garlic and fresh herbs and sprinkled with Grana Padano)	<b>350 g</b>	<b>EUR 10.50</b> <b>BGN 20.54</b>	<b>Saffron Risotto with Prawns</b> Ризото с шафран и скариди (A harmonious combination of Arborio rice, white wine, prawns, carrots, garlic and Grana Padano, enriched with saffron and fresh parsley)	<b>300 g</b>	<b>EUR 10.50</b> <b>BGN 20.54</b>
<b>Spaghetti Bolognese</b> Спагети Болонезе (Spaghetti cooked on the Bolognese recipe with home-made tomato sauce, minced pork, Grana Padano cheese, basil and oregano)	<b>400 g</b>	<b>EUR 8.50</b> <b>BGN 16.62</b>	<b>Spaghetti Carbonara</b> Спагети Карбонара (Spaghetti prepared with crisp bacon, Grana Padano cheese, olive oil, black pepper and fresh yolk from our farm)	<b>400 g</b>	<b>EUR 8.50</b> <b>BGN 16.62</b>
<b>Tagliatelle with Wild Mushrooms</b> Талиатели с горски гъби (Tagliatelle with sauce, made from aromatic wild mushrooms, cream and white wine, sprinkled with Grana Padano cheese and a pinch of oregano)	<b>350 g</b>	<b>EUR 8.50</b> <b>BGN 16.62</b>	<b>Tagliatelle with Veal</b> Талиатели с телешко (Tagliatelle with succulent veal tenderloin, offered with sauce, prepared from wild mushrooms, cream and white wine, sprinkled with Grana Padano cheese)	<b>350 g</b>	<b>EUR 10.00</b> <b>BGN 19.56</b>
<b>Risotto with Ceps</b> Ризото с манатарки (Aromatic risotto cooked on an Italian recipe with Arborio rice, white wine, ceps, home-made veal stock, cream and Grana Padano cheese)	<b>300 g</b>	<b>EUR 9.90</b> <b>BGN 19.36</b>	<b>Risotto with Salmon</b> Ризото със сьомга (Flavourful risotto, cooked on an Italian recipe with Arborio rice, white wine, salmon, sundried tomatoes and Grana Padano cheese)	<b>300 g</b>	<b>EUR 10.50</b> <b>BGN 20.54</b>

## MAIN COURSES

<b>Chicken Juliennes</b> Пилешки жулиени (Tender chicken breast, cooked with pickled gherkins, carrots, meadow mushrooms and cream)	350 g	EUR 10.50 BGN 20.54	<b>Pork Chops with Mushroom Sauce</b> Свински карета с гъбен сос (Appetizing pork chops, seasoned with white pepper and poured on meadow mushroom sauce)	400 g	EUR 10.50 BGN 20.54
<b>Young Veal Stewed in Beer</b> Младо телешко в бира (Succulent veal tenderloin, stewed in beer with fresh meadow mushrooms, onion, rosemary and parsley)	350 g	EUR 15.50 BGN 30.32	<b>Schnitzel à la Viennese</b> Шницел по виенски (Lean succulent pork meat, cooked on the traditional Viennese recipe with fries and mixed salads)	400 g	EUR 11.50 BGN 22.49

## FISH

<b>Prawns in Butter</b> Скариди в масло	200 g	EUR 12.90 BGN 25.23	<b>Grilled Calamari</b> Калмар на скара	250 g	EUR 12.90 BGN 25.23
<b>Grilled Prawns</b> Скариди на скара	200 g	EUR 12.90 BGN 25.23	<b>Fried Calamari</b> Калмар пържен	250 g	EUR 12.90 BGN 25.23
<b>Barbeque-Grilled Salmon Fillet</b> Сьомга филе на скара (Barbeque-grilled salmon, served with Hollandaise sauce and warm garnish with Beluga lentils and vegetables)	200 g	EUR 14.50 BGN 28.36			

## BBQ

CHICKEN			PORK		
(The meals are paired with French fries, fresh salad and homemade BBQ sauce)			(The meals are paired with French fries, fresh salad and homemade BBQ sauce)		
<b>Chicken Skewer</b> Пилешко шишче	2 pcs.	EUR 8.50 BGN 16.62	<b>Pork Chops</b> Свински карета	240 g	EUR 10.00 BGN 19.56
<b>Chicken Fillet</b> Пилешка пържола	220 g	EUR 8.90 BGN 17.41	<b>Pork ribs</b> Свински ребра	350 g	EUR 11.00 BGN 21.51
	<b>VEAL</b>		<b>Shoulder blade pork steak</b> Свински врат	200 g	EUR 9.90 BGN 19.36
<b>Veal Tenderloin</b> Телешко бонфиле (The meals are paired with French fries, fresh salad and homemade BBQ sauce and mayonnaise)	200 g	EUR 17.90 BGN 34.01	<b>Platter for Four</b> * homemade meatballs * pork neck * pork ribs * veal medallions	1 kg	EUR 45.50 BGN 88.99
			(Served with fresh salad, French fries, fried onion, chili peppers, BBQ sauce and homemade mayonnaise)		

## DESSERTS

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### Chocolate Soufflé

Шоколадово суфле  
(A rich and moist chocolate cake with a delicious molten centre, served with ice cream)

160 g EUR 5.90  
BGN 11.54

### Rustic French Cake

Френска селска торта  
(An all-star and all-guest favourite rustic French cake, made in house with honey, sour cream and walnuts)

160 g EUR 4.90  
BGN 9.58

### Walnut Pie

Орехов пай  
(Succulent pie made with mascarpone cheese and walnuts)

160 g EUR 5.50  
BGN 10.76

### Pumpkin Cheesecake

Чийзкейк с тиква  
(Tempting cheesecake with cream cheese and pumpkin from our vegetable garden)

160 g EUR 4.90  
BGN 9.58

### Chocolate Tart

Шоколадов тарт  
(Tempting chocolate tart with airy caramel cream and Maldon salt)

160 g EUR 5.50  
BGN 10.76

## FRESHLY BAKED ROLLS

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### Homemade Ciabatta

Домашна чабата

1 pcs. EUR 1.10  
BGN 2.15

### Homemade Bread with Seeds

Хлебче със семена

1 pcs. EUR 1.10  
BGN 2.15

### Homemade Ciabatta with Sundried Tomatoes and Olives

Чабата със сушени домати и маслини

1 pcs. EUR 1.10  
BGN 2.15

### Homemade Wholemeal & Wholegrain Farro Einkorn Bread

Домашен хляб с лимец и семена

1 pcs. EUR 1.10  
BGN 2.15

## ORDERED IN ADVANCE

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Turkey 1 kg EUR 23.50 / BGN 45.96

Cock (Rooster) 1 kg EUR 25.50 / BGN 49.87

Coq au vin 1 kg EUR 26.90 / BGN 52.61

Rabbit 1 kg EUR 25.50 / BGN 49.87

## HOT DRINKS

<b>Twining's Tea</b> (Herbal, fruit, green and black tea)	150 ml	EUR 2.00 BGN 3.91	<b>Instant Coffee with Milk</b>	150 ml	EUR 2.90 BGN 5.67
<b>MOGI Espresso</b>	30 ml	EUR 2.50 BGN 4.89	<b>Cocoa with Milk</b>	150 ml	EUR 2.90 BGN 5.67
<b>MOGI Decaffeinated Coffee</b>	30 ml	EUR 2.50 BGN 4.89	<b>MOGI Cappuccino</b>	150 ml	EUR 3.50 BGN 6.85

## COLD DRINKS

<b>Soda Kinley</b>	250 ml	EUR 1.50 BGN 2.93	<b>Still Mineral Water</b>	330 ml	EUR 1.50 BGN 2.93
<b>Soda Perrier</b>	330 ml	EUR 2.90 BGN 5.67	<b>Still Mineral Water</b>	750 ml	EUR 1.90 BGN 3.72
<b>Coca-Cola Fizzy Drinks</b>	250 ml	EUR 2.00 BGN 3.91	<b>Frappe</b>	220 ml	EUR 2.90 BGN 5.67
<b>Granini Fruit Juice</b>	250 ml	EUR 3.50 BGN 6.85	<b>White Frappe</b>	220 ml	EUR 2.90 BGN 5.67
<b>Ice Tea Fuzatea</b>	250 ml	EUR 1.90 BGN 3.72	<b>Fresh Fruit Juice</b>	200 ml	EUR 3.90 BGN 7.63
<b>Red Bull</b>	250 ml	EUR 4.50 BGN 8.80			

## BEER

<b>Pirinsko young beer</b>	500 ml	EUR 3.90 BGN 7.63	<b>Stella Artois</b>	330 ml	EUR 3.90 BGN 7.63
<b>Heineken</b>	330 ml	EUR 3.90 BGN 7.63	<b>Stolicno Bock</b>	330 ml	EUR 3.90 BGN 7.63
<b>Heineken</b> (Non-Alcoholic beer)	330 ml	EUR 3.90 BGN 7.63			

## NON-ALCOHOLIC COCKTAILS

<b>Homemade Blueberry Milkshake</b> (Made-to-order milkshake with homemade blueberry jam)	330 ml	EUR 4.90 BGN 9.58	<b>Lemonade</b> ✿ With Soda ✿ With Sprite/Tonic	330 ml	EUR 3.90 BGN 7.63
<b>Homemade Raspberry Milkshake</b> (Made-to-order milkshake with homemade raspberry jam)	330 ml	EUR 4.90 BGN 9.58			

## ALCOHOLIC COCKTAILS

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<b>Mojito</b> (Bacardi Bianco, mint leaves, lime, soda, brown sugar)	200 ml	EUR 6.90 BGN 13.50	<b>Caipirinha</b> (Kachaca, mint leaves, lime, soda, brown sugar)	100 ml	EUR 6.90 BGN 13.50
<b>Aperol Spritz</b> (Aperol, sparkling wine and soda)	300 ml	EUR 6.90 BGN 13.50	<b>Mai Tai</b> (Bacardi Bianco, Bacardi Black, Amaretto, lime juice)	150 ml	EUR 6.90 BGN 13.50
<b>Gin fizz</b> (Beefeater gin, lemon, egg white, sugar, Soda)	200 ml	EUR 6.90 BGN 13.50	<b>Campari tonic</b> (Campari, tonic and lime)	200 ml	EUR 6.90 BGN 13.50

## RAKIA (BRANDY)

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<b>Uva Nestum rakia</b>	50 ml	EUR 2.90 BGN 5.67	<b>Burgas 63</b>	50 ml	EUR 3.90 BGN 7.63
	75 ml	EUR 3.90 BGN 7.63			
<b>Uva Nestum Rakia Bistra Muskatova</b>	50 ml	EUR 3.90 BGN 7.63	<b>Burgas 63 Barrel</b>	50 ml	EUR 4.50 BGN 8.80
	75 ml	EUR 5.50 BGN 10.76			
<b>Straldjanska Muskatova</b>	50 ml	EUR 3.90 BGN 7.63	<b>Burgas 63 Perlova</b>	50 ml	EUR 5.50 BGN 10.76
<b>Sungurlarska</b>	50 ml	EUR 3.90 BGN 7.63	<b>Slivenska Perla</b>	50 ml	EUR 3.90 BGN 7.63
<b>Alambic Aged</b>	50 ml	EUR 6.50 BGN 12.71	<b>Sliven's Pearl 12</b>	50 ml	EUR 6.50 BGN 12.71

## VODKA

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<b>Savoy Silver</b>	50 ml	EUR 3.50 BGN 6.85	<b>Smirnoff</b>	50 ml	EUR 3.90 BGN 7.63
<b>Finlandia</b>	50 ml	EUR 3.90 BGN 7.63	<b>Smirnoff Green Apple</b>	50 ml	EUR 3.90 BGN 7.63
<b>Russkiy Razmer</b>	50 ml	EUR 3.90 BGN 7.63	<b>Sobieski</b>	50 ml	EUR 3.90 BGN 7.63
<b>Absolut</b>	50 ml	EUR 3.90 BGN 7.63	<b>Sobieski Herbal</b>	50 ml	EUR 3.90 BGN 7.63
<b>Absolut Kurant</b>	50 ml	EUR 3.90 BGN 7.63	<b>Grey Goose</b>	50 ml	EUR 9.00 BGN 17.60
<b>Russkiy Standard</b>	50 ml	EUR 3.90 BGN 7.63	<b>Beluga</b>	50 ml	EUR 9.00 BGN 17.60
<b>Russkiy Standard Platinum</b>	50 ml	EUR 5.50 BGN 10.76			

## GIN

Savoy Gin	50 ml	EUR 3.90 BGN 7.63	Beefeater	50 ml	EUR 4.50 BGN 8.80
Larios Rosé	50 ml	EUR 4.50 BGN 8.80	Gordon's	50 ml	EUR 4.50 BGN 8.80

## BEVERAGES WITH ANISE

Mastika Karnobat	50 ml	EUR 2.50 BGN 4.89	Ouzo Of Plomari	50 ml	EUR 3.50 BGN 6.85
Ricard	50 ml	EUR 3.90 BGN 7.63	Ouzo Of Plomari	200 ml	EUR 9.50 BGN 18.58
Pernod	50 ml	EUR 3.90 BGN 7.63	Ouzo Matarelli	200 ml	EUR 9.90 BGN 19.36
			Ouzo Adolo	200 ml	EUR 11.50 BGN 22.49

## COGNAC, BRANDY

Brandy Black Sea Gold 17	50 ml	EUR 6.50 BGN 12.71	Metaxa Reserve	50 ml	EUR 9.50 BGN 18.58
Hennessy V.S.O.P.	50 ml	EUR 7.90 BGN 15.45	Brandy Black Sea Gold 33	50 ml	EUR 11.90 BGN 23.27
Remy Martin V.S.O.P.	50 ml	EUR 7.90 BGN 15.45			

## SCOTCH, BLEND WHISKEY

100 Pipes	50 ml	EUR 4.50 BGN 8.80	Johnnie Walker 12	50 ml	EUR 6.50 BGN 12.71
Ballantines	50 ml	EUR 4.50 BGN 8.80	Johnnie Walker Blue label	50 ml	EUR 35.50 BGN 69.43
Johnnie Walker	50 ml	EUR 4.50 BGN 8.80	J&B Reserve 15	50 ml	EUR 8.50 BGN 16.62
J&B	50 ml	EUR 4.50 BGN 8.80	Dewar's 12	50 ml	EUR 6.50 BGN 12.71
Dewar's	50 ml	EUR 4.50 BGN 8.80	Cutty Sark 15	50 ml	EUR 7.50 BGN 14.67
Chivas Regal 12	50 ml	EUR 6.50 BGN 12.71	Chivas Regal 18	50 ml	EUR 9.90 BGN 19.36
Dimple 15	50 ml	EUR 6.50 BGN 12.71	Ballantines 17	50 ml	EUR 10.50 BGN 20.54

## BOURBON, TENNESSEE WHISKEY

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Jim Beam	50 ml	EUR 4.50 BGN 8.80	Maker's Mark	50 ml	EUR 6.50 BGN 12.71
Jack Daniel's	50 ml	EUR 4.90 BGN 9.58	Jack Daniel's Barre	50 ml	EUR 6.90 BGN 13.50

## IRISH WHISKEY

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Jameson	50 ml	EUR 4.50 BGN 8.80	Jameson 12	50 ml	EUR 6.90 BGN 13.50
Bushmills	50 ml	EUR 4.50 BGN 8.80	Tullamore Dew 12	50 ml	EUR 6.90 BGN 13.50
Tullamore Dew	50 ml	EUR 4.50 BGN 8.80	Jameson Gold Reserve	50 ml	EUR 9.50 BGN 18.58
Black Bush	50 ml	EUR 6.50 BGN 12.71			

## MALT WHISKEY

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Bushmills 10	50 ml	EUR 6.90 BGN 13.50	Aberfeldy 12	50 ml	EUR 8.50 BGN 16.62
Cardhu 12	50 ml	EUR 6.90 BGN 13.50	Glenfiddich 12	50 ml	EUR 7.90 BGN 15.45
The Glenlivet 12	50 ml	EUR 6.90 BGN 13.50	Glenfiddich 15	50 ml	EUR 9.90 BGN 19.36
The Glenlivet 15	50 ml	EUR 8.90 BGN 17.41	Glenfiddich 18	50 ml	EUR 11.90 BGN 23.27
Johnnie Walker 15	50 ml	EUR 8.90 BGN 17.41	The Belvenie 12	50 ml	EUR 10.90 BGN 21.32
Glenmorangie 10	50 ml	EUR 7.90 BGN 15.45	The Macallan 12	50 ml	EUR 19.50 BGN 38.14
Glenmorangie 12	50 ml	EUR 8.90 BGN 17.41	The Macallan 15	50 ml	EUR 22.00 BGN 43.03
Aberlour 10	50 ml	EUR 7.90 BGN 15.45	Lagavulin 16	50 ml	EUR 16.90 BGN 33.05
Talisker 10	50 ml	EUR 8.50 BGN 16.62			

## RHUM, VERMOUTH












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<b>Martini Dry</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>	<b>Bacardi White</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>
<b>Martini Bianco</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>	<b>Bacardi Black</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>
<b>Martini Rosso</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>	<b>Bacardi Oro</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>
<b>Martini Rosato</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>			

## LIQUEURS, DIGESTIVES

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<b>Bols Pepper Mint Green</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>	<b>Cointreau</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>
<b>Bols Triple Sec</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>	<b>Baileys</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>
<b>Bols Peach</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>	<b>Amaretto</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>
<b>Bols Curacao</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>	<b>Fernet Branca</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>
<b>Disaronno</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>	<b>Fernet Branca Menta</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>
<b>Limoncello di Capri</b>	<b>50 ml</b>	<b>EUR 3.90</b> <b>BGN 7.63</b>			
<b>Alcohol Brought with You</b>				<b>700 ml</b>	<b>EUR 20.00</b> <b>BGN 39.12</b>

Allergens											
	Eggs	Fish	Crab	Milk	Gluten	Nuts	Celery	Soy	Molluscs	Mustard	Sesame
Green Salad	x										
Burrata with Fresh Salad Mix				x		x					
Caesar Salad with Crispy Prawns		x	x	x	x						
Countryside Salad				x							
Iceberg Lettuce with Rocket				x		x				x	
Chef's Special Salad				x		x				x	
Fresh Cabbage & Carrot Salad											
Caprese				x		x					
Homemade Beefsteak	x			x							
Nevrokop-Style Roll-Up	x			x							
Smoked Salmon with Capers		x		x	x						
A Plate of Bulgarian Cheeses				x		x					
A Plate of Foreign Cheeses				x		x					
Chicken Nuggets	x			x		x					
Spaghetti with homemade tomato sauce	x				x						
Ham & Cheese Sandwich				x	x						
Quesadilla				x	x						
French Fries with cheese				x							
Pan-stewed Potatoes à la mode de Village											
Veal Tongue in Butter				x							
Hot Plate-Grilled Halloumi Cheese				x							
Buyurdi				x							
Grilled Aubergine and Peppers Browned with Mozzarella				x							
Ceps Stewed with Garlic				x							
Camember Pané	x			x	x						
Grilled Foie Gras				x							
Spaghetti Bolognese	x			x	x						
Spaghetti Carbonara	x			x	x						
Tagliatelle with Wild Mushrooms	x			x	x						
Tagliatelle with Veal	x			x	x						
Asian-Style Tagliatelle	x			x	x			x			x
Risotto with Ceps				x							
Risotto with Salmon		x		x							
Chicken Juliennes				x							
Pork Chops with Mushroom Sauce				x							
Schnitzel à la Viennese	x					x					
Young Veal Stewed in Beer											
Grilled Salmon Fillet	x	x		x							
Chicken Benedict	x					x					
Chicken Caprese				x							
Magret de Canard				x							
Pepper Steak										x	
Rumpsteak with Fried Onion											
Veal Steak with Ceps											
Veal Scallops with Butter sauce sauce				x				x			
Home-made Mashed Potatoes				x							
Mixed Accompaniment				x							
Rustic French Cake	x			x	x	x					
Chocolate Soufflé	x			x	x						
Walnut Pie				x	x	x					
Cheesecake				x							
Homemade Ciabatta					x						
Homemade Ciabatta with Sundried Tomatoes and Olives					x						
Homemade Baguette with peppers and seasonings					x						
Homemade Wholemeal & Wholegrain Farro Einkorn				x	x	x					